How to get the best from Your Range

Use and Care of models
JCS57 JCP67
JCS67

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UC08

Your Direct Line to General Electric
The GE Answer Center℠ 800.626.2000

GENERAL ELECTRIC

49-4602-2

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Help us help you . . .

Read this book carefully.

It will help you operate and maintain your new Range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write: (include your phone number)
Consumer Affairs
General Electric Company
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the front of the Range behind the left oven or storage compartment door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your Range. Before sending in this card, please write these numbers here:

_____
Model Number

_____
Serial Number

Use these numbers in any correspondence or service calls concerning your Range.

If you received a damaged Range . . .

Immediately contact the dealer (or builder) that sold you the Range.

Save time and money. Before you request service . . .

Check the Problem Solver on page 29. It lists minor causes of operating problems that you can correct yourself.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances basic safety precautions should be followed, including the following:

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.
- **Do not leave children alone**—children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Don't allow anyone to climb, stand or hang on the door, drawer or range top. They could damage the range and even tip it over causing severe personal injury.**
- **CAUTION: DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Wear proper clothing.** Loose fitting or hanging garments should never be worn while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- **Use only dry potholders**—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- **Never use your appliance for warming or heating the room.**
- **Storage in or on Appliance**—Flammable materials should not be stored in an oven or near surface units.
- **Keep hood and grease filters clean** to maintain good venting and to avoid grease fires.
- **Do not let cooking grease or other flammable materials accumulate in the range or near it.**
- **Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam.**
- **Do not touch heating elements or interior surface of oven.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

  Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the openings, and crevices around the oven door. **Remember:** The inside surface of the oven may be hot when the door is opened.
- **When cooking pork** follow our directions exactly and always cook the meat to at least 170°. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Oven:

- **Stand away from the range when opening oven door. The hot air or steam which escapes can cause burns to hands, face and/or eyes.**
- **Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.**
- Keep oven vent ducts unobstructed.
- Keep oven free from grease build up.
- Place oven rack in desired position while oven is cool. If racks must be handled when hot, do not let potholder contact heating units in the oven.
- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.

Self-Cleaning Oven:

- **Do not clean door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean only parts listed in this Use and Care Book.
- **Before self-cleaning the oven,** remove broiler pan and other utensils.

Surface Cooking Units:

- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- Be sure reflector pans and vent ducts are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- **Don't use aluminum foil to line reflector pans** or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard, or damage to the range.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed containers are suitable for range-top service; others may break because of the sudden change in temperature (See Section on "Surface Cooking" for suggestions.)
- **To minimize burns,** ignition of flammable materials, and spillage; the handle of a container should be positioned so that it is turned toward the center of the range without extending over nearby surface units.
- **Don't immerse or soak removable surface units. Don't put them in a dishwasher.**
- **Always turn surface unit to OFF before removing utensil.**
- Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.
- **To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to remove the unit.**
- **When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- Use little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- **Always heat fat slowly,** and watch as it heats.
- Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

Installing Your Range

Your range, **like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting.** When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a sheet of plywood (or similar material) as follows: ***When the floor covering is terminated at the front of the range,*** the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will then allow the range to be moved for cleaning or servicing.

Leveling the Range

Leveling screws may be located on each corner of the base. By removing the bottom drawer you can level the range to an uneven floor by adjusting leveling legs.

To remove drawer, pull drawer out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Energy Saving Tips

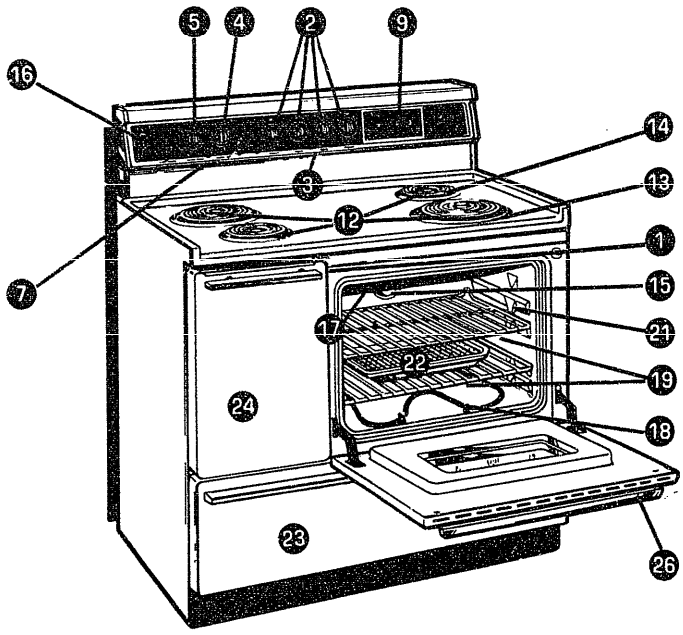
Surface Cooking

- Use cooking utensils of medium weight aluminum, tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at HIGH heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete the cooking.
- Use correct heat for cooking task. . .HIGH—to start cooking (if time allows, do not use HIGH heat to start), MEDIUM HI—quick brownings, MED—slow frying, LOW—finish cooking most quantities, WM—double boiler heat, finish cooking, and special for small quantities.
- When boiling water for tea or coffee, heat only the amount needed. It is not economical to boil a container full of water for only one or two cups.

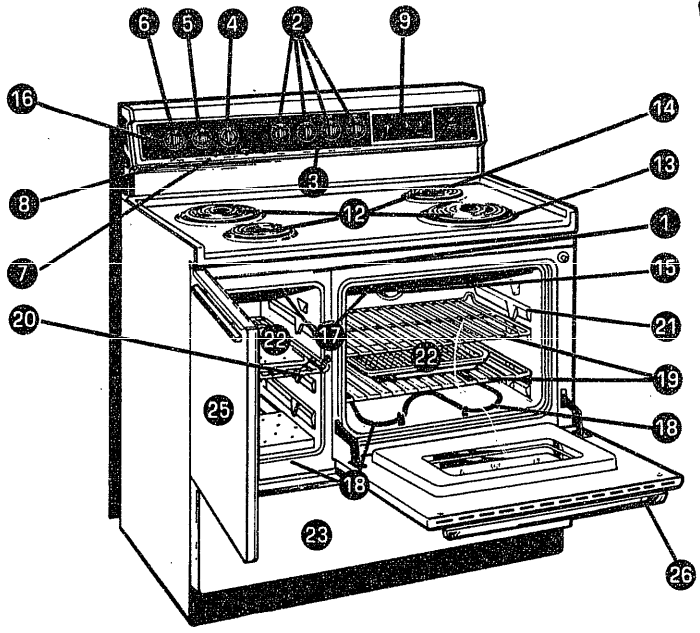
Oven Cooking

- Preheat the oven only when necessary. If you find preheating is necessary, turn the OVEN SET Knob to BAKE. Turn OVEN TEMP to desired temperature. When oven cycling light goes out the oven is preheated.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

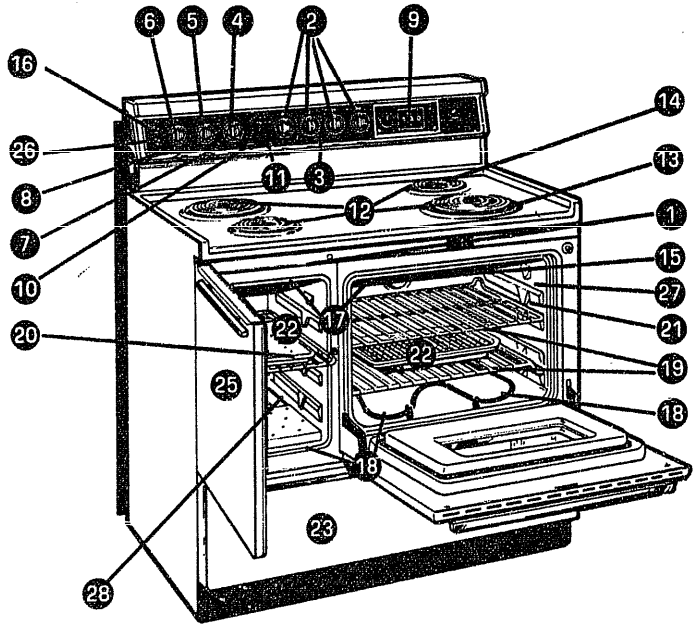
Features of Your Range



Model JCS57



Model JCS67

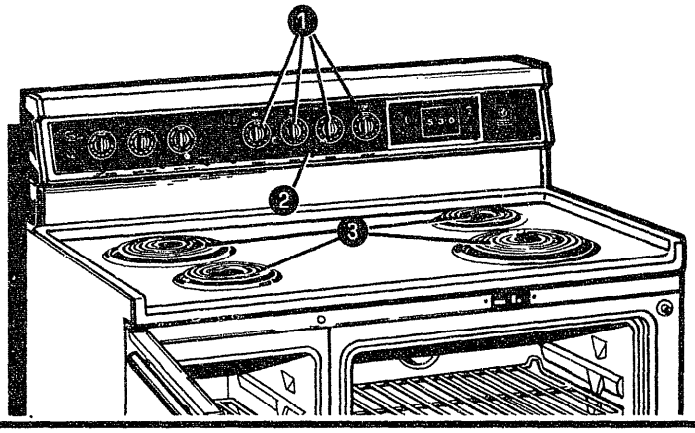


Model JCP67

Feature Index	Explained On Page	Model JCS57	Model JCS67	Model JCP67
❶ Model and Serial Numbers	2	●	●	●
❷ Surface Unit Controls	8	●	●	●
❸ "ON" Indicator Light for Surface Units	8	●	●	●
❹ Oven Set Control	11	●	●	●
❺ Oven Temp Control	11	●	●	●
❻ Left Oven Control	11		●	●
❼ Oven Cycling Light	11	●	●	●
❽ Companion (Left) Oven Cycling Light	11		●	●
❾ Automatic Oven Timer Clock and Minute Timer	10	●	●	●
❿ Door Lock Light	18			●
⓫ Oven Cleaning Light	18			●
⓬ Plug-In Surface Unit (May be removed when cleaning under unit.)	16	2-6 in. 2-8 in.	2-6 in. 2-8 in.	2-6 in. 2-8 in.
⓭ One-Piece Chrome Trim Ring and Reflector Pan. (Do not clean in Self-Clean oven. Discoloration may occur.)	16	4	4	4
⓮ Oven Vent (Located under right rear & left rear surface units.)	16	●	●	●
⓯ Oven Interior Light (Comes on automatically when door is opened.)	11, 17	●	●	●
⓰ Surface Light Switch	17	●	●	●
⓱ Broil Unit	15	●	●	●
⓲ Bake Unit (In the right oven, may be lifted gently for wiping oven floor.)	12	●	●	●
⓳ Oven Shelves	11	2	2	2
⓴ Companion Oven Shelf	11		●	●
㉑ Oven Shelf Supports	11	●	●	●
㉒ Broiler Pan and Rack (Do not clean in Self-Clean oven.)	15	●	2	2
㉓ Storage Drawer		●	●	●
㉔ Storage Compartment with Shelf		●		
㉕ Companion (Left) Oven	13		●	●
㉖ Oven Light Switch	11	●	●	●
㉗ Self-Cleaning Master Oven				●
㉘ Continuous Cleaning Companion Oven				●

Surface Cooking

See Surface Cooking Chart on pages 22-23.



Features

1. Surface Unit Controls
2. "ON" Indicator Light for Surface Units
3. Surface Units

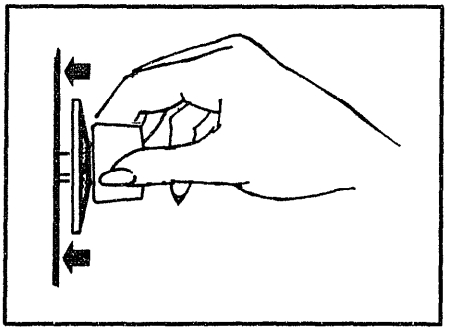
Surface Cooking with Infinite Heat Controls

Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HIGH positions, there is a slight niche so control "clicks" at those positions; "click" on HIGH marks the highest setting; the lowest setting is between the words LOW and OFF. In a quiet kitchen you may hear slight "clicking" sounds during cooking, indicating heat settings selected are being maintained.

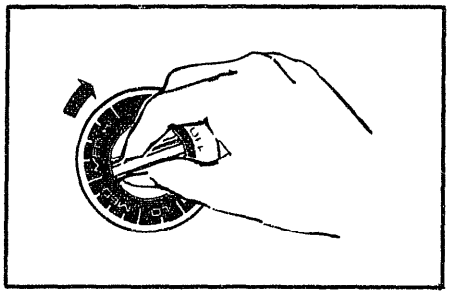
Switching heats to higher settings always show a quicker change than switching to lower settings.

How to Set the Controls



Step 1

Grasp contol knob and push in. . .



Step 2

Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in.

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

Cooking Guide for Using Heats

HI	Quick start for cooking; bring water to boil.
MED HI	Fast fry, pan broil; maintain fast boil on large amount of food.
MED	Sauté and brown; maintain slow boil on large amount of food.
LOW	Cook after starting at HIGH; cook with little water in covered pan.
WM	Steam rice, cereal; maintain serving temperature of most foods.

NOTE:

1. At HIGH and MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WM and LOW, melt chocolate, butter on small unit.

Questions and Answers

Q. May I can foods and preserves on my surface units?

A. Yes, but only use utensils designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of the heating unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Why do my utensils tilt when I place them on the surface unit?

A. Because the surface unit is not flat. Make sure that the "feet" on the heating units are sitting tightly in the range top indentation and the reflector ring is flat on the range surface. Also be sure that the utensil has a flat bottom.

Q. Can I use special cooking equipment like an oriental wok, on any surface unit.

A. Utensils without flat surfaces are not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

Q. Can I cover my reflector pans with foil?

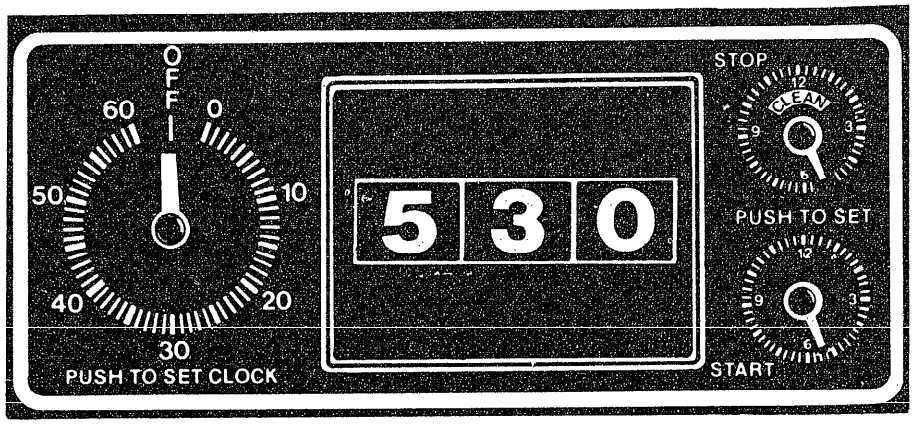
A. Yes, but make sure hole in center is left open.

Q. Why is the porcelain finish on my containers coming off?

A. If you set your heating unit higher than required for the container material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Automatic Timer and Clock

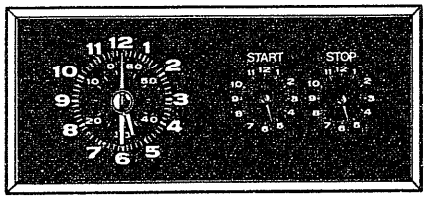
The automatic timer and clock on your Range are helpful devices that serve several purposes.



To Set Clock

(On Models JCS57 and JCS67)

TO SET THE CLOCK, **push the center knob** in and turn the clock hands to the correct time. (The Minute Timer pointer will move also, let knob out, turn the Timer pointer to OFF.)



To Set Minute Timer

(On Models JCS57 and JCS67)

The Minute Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the Minute Timer as the pointer which is different in color and shape than the clock hands.

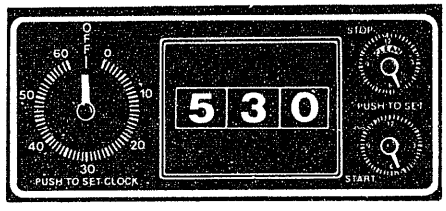
TO SET THE MINUTE TIMER, turn the center knob, **without pushing in,** until pointer reaches number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the clock.) At the end of the set time, a buzzer sounds to tell you time is up. Turn knob, **without pushing in,** until pointer reaches OFF and buzzer stops.

To Set Digital Clock

(On Model JCP67)

TO SET THE CLOCK, **push in the center knob** of the Minute Timer and turn Knob in either direction to set the Digital Clock numerals to the correct time.

(After setting the clock, let the knob out, and turn the Minute Timer pointer to OFF.)



To Set Minute Timer

(On Model JCP67)

TO SET THE MINUTE TIMER, turn the center knob clockwise, **without pushing in,** until pointer reaches number of minutes you wish to time (up to 60).

At the end of the set time a buzzer sounds to tell you time is up. Turn center knob, without pushing in, until pointer reaches OFF and buzzer stops.

Time Bake Uses Automatic Timer

Using Automatic Timer, you can Time Bake with the oven starting immediately and turning off at the Stop Time set or set both Start and Stop dials to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven.

Setting the dials for TIMED BAKE is explained in detail on page 12.

Self-Clean Uses Automatic Timer

(On Model JCP67)

The self-cleaning function on your range uses the Automatic Timer to set the length of time needed to clean whether you wish to clean immediately or delay the cleaning. By setting the Start and/or Stop Dials you may choose to begin immediately or clean at low energy times during the night. Full explanations of setting the Start and Stop Dials for self-cleaning are described on pages 18 and 19.

Questions and Answers

Q. How can I use my Minute Timer to make my surface cooking easier?

A. Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

Q. Can I change the clock while I'm Time Cooking in the Oven.

A. No. The clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing time.

Q. Can I use the Minute Timer during oven cooking?

A. The Minute Timer can be used during any cooking function. The Automatic Timers (Start and Stop Dials) are used with TIME BAKE and SELF-CLEAN functions.

Using Your Oven

Before Using Your Oven

Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.

2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure sturdy support.

3. Read over information and tips that follow.

4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your oven.

Oven Controls

The controls for the right oven are marked OVEN SET and OVEN TEMP. OVEN SET has settings for TIME BAKE, BAKE, CLEAN, BROIL and OFF. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

The control for the left oven is marked LEFT OVEN. LEFT OVEN has temperature settings that range from 150° to 500° and BROIL.

OVEN TEMP maintains the temperature you set from WARM (150°) to BROIL (550°) and also at CLEAN (870°). The Oven Cycling Light glows until oven reaches the selected temperature, then goes off and on with the oven unit(s) during cooking. Preheating the oven, even to high temperature settings, is speedy—rarely taking more than 5 to 6 minutes. Preheat the oven only when necessary. Many foods will cook satisfactorily without preheating. If you find preheating is necessary, See How to Set Your Range for Preheating.

Oven Interior Shelves

(Right Oven)

The shelve(s) in the right oven are designed with stop-locks so that when placed **correctly** on the shelf supports, the shelf will stop before coming completely from the oven, and **will not tilt** when removing food nor when placing food on them.

TO REMOVE shelves from the right oven, pull the shelf forward until it stops. Lift front and slide out. Be certain that shelf is cool before touching.

TO REPLACE shelves in oven, fit shelf onto guides. Tilt front up and slide into place.

(Left Oven)

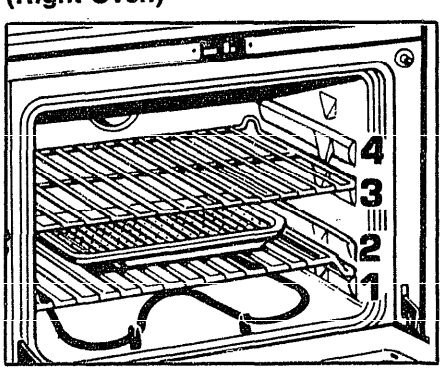
The left oven comes with a removable shelf for easy cleaning.

TO REMOVE, pull the shelf out and up in one smooth motion. Be certain that shelf is cool before touching.

TO REPLACE, tilt the front of the shelf up and slide into place.

Shelf Positions

(Right Oven)



The oven has four shelf supports—1 (bottom), 2, 3, and 4 (top). Shelf positions for cooking food are suggested on Baking, Roasting and Broiling pages.

(Left Oven)

This oven also has four shelf supports—1 (bottom), 2, 3, and 4 (top). See Baking, Roasting, and Broiling pages for suggested shelf positions.

The Offset Shelf

(On Model JCP67)

The offset shelf is provided for use in shelf position 1 to prevent contact with deep Self-Clean oven door when sliding in and out. This shelf may also be used in shelf position 4. Always install with offset placed upward and the shelf stop placed to the rear.

Caution: On model JCP67, never use the straight shelf in shelf position 1.

Using Foil Correctly in the Oven

If you wish to use foil for possible spillovers, cut a piece of foil slightly larger than the pan and turn up the edges. Place the foil on the oven rack below the pan. NEVER COVER AN ENTIRE OVEN RACK OR OVEN BOTTOM WITH FOIL. THE FOIL CAN OBSTRUCT NORMAL HEAT FLOW, CAUSE COOKING FAILURES, AND DAMAGE OVEN INTERIOR.

Oven Light

The light comes on automatically when the door is opened. Use switch to turn light on and off when door is closed.

Switch is located on the control panel or the right top corner of the door.

How to Bake and Time Bake

See Baking Chart on Page 24.

When cooking a food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual and you may be inclined to think that the new oven is not performing correctly. However, your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

How to Set Your Range for Preheating

(Right Oven)

Preheating is generally done before baking. The oven should be preheated to the temperature you want unless your recipe says not to.

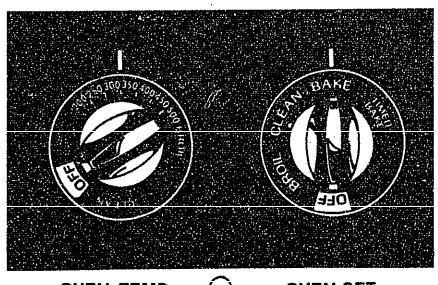
Step 1: Turn OVEN SET to BAKE

Step 2: Turn OVEN TEMP to desired temperature setting.

Step 3: After preheat time has elapsed, oven cycling light will go out. (This indicates oven has reached the desired temperature.)

How to Set Your Range for Baking

(Right Oven)



OVEN TEMP ○ OVEN SET

Step 1: Place food in oven, being certain to leave about 1-inch of space between pans and walls of oven for good circulation of heat. Close oven door. During baking, avoid frequent door openings to prevent undesirable results.

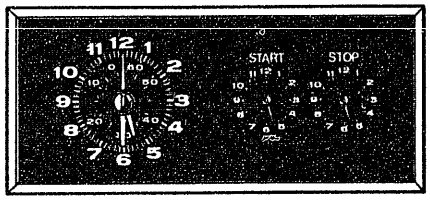
Step 2: Turn OVEN SET Knob to BAKE and OVEN TEMP Knob to temperature on recipe or on Baking Chart.

Step 3: Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

How to Time Bake

(Right Oven)

(On Models JCS57 and JCS67)

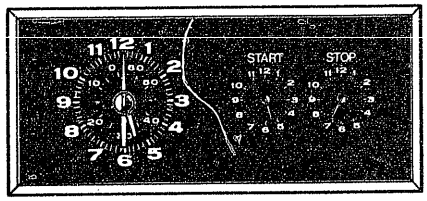


The automatic oven timer controls are designed to turn the oven on or off automatically at specific times that you set. Examples of immediate Start (oven turns on now and you set it to turn off automatically) or Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset stop time) will be described.

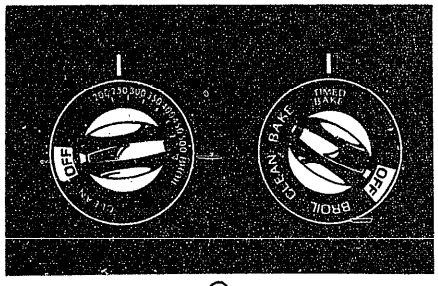
How to Set Immediate Start

NOTE: Before beginning make sure the hands of the range clock show the correct time of day.

Immediate Start is simply setting oven to start baking now and turning off at a later time automatically. Remember, foods continue cooking after controls are off.



Step 1: The Start Dial should be at the same position as the time of day on clock. To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off; for example 7:00.

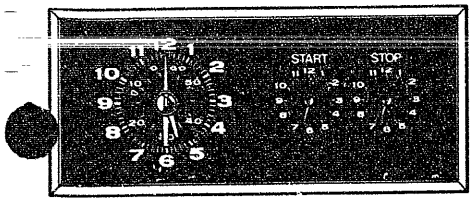


OVEN TEMP ○ OVEN SET

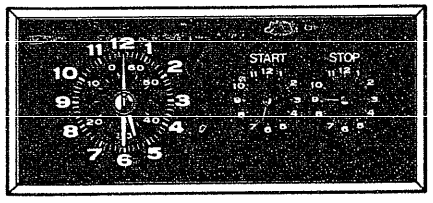
Step 2: Turn OVEN SET Knob to TIMED BAKE. Turn OVEN TEMP Knob to oven temperature, for example 250°.

How to Set Delay Start and Stop

Delay Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

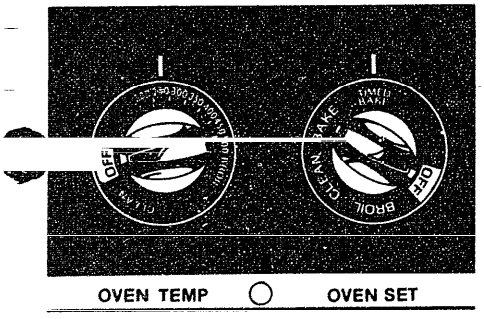


Step 1: To set start time, push in knob on START dial and turn pointer to time you want oven to turn on, for example 6:30.



Step 2: To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off, for example 9:00. This means your recipe called for two and one-half hours of baking time.

NOTE: Time on Stop Dial must be later than time shown on range clock and Start Dial.



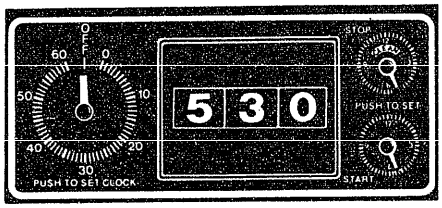
Step 3: Turn OVEN SET Knob to TIMED BAKE. Turn OVEN TEMP Knob to recommended temperature.

Place food in oven, close the door and automatically the oven will be turned on and off at the times you have set. Turn OVEN TEMP and OVEN SET to OFF and remove food from oven.

OVEN INDICATOR LIGHT(s) at TIMED BAKE setting may work differently than they do at BAKE setting. Carefully recheck the steps given above. If all operations are done as explained, oven will operate as it should.

Model JCP67 STOP and START Dials

On model JCP67, the STOP and START dials are different in appearance than the dials on the JCS57 and JCS67.



However, they do operate in the same manner. To Time Bake, to set immediate start time and to set delay start and stop time on Model JCP67, follow the directions written for the JSC57 and JCS67.

How To Set Range for Preheating

(Left Oven)

To preheat the left oven, follow these steps:

Step 1: Turn LEFT OVEN knob to temperature on recipe and left oven cycling light will come on.

Step 2: When light goes out, put food in oven. (This indicates that oven has reached the desired temperature.)

How To Set Range for Baking

(Left Oven)

Your left oven is designed for a variety of small food loads that do not completely cover the oven shelf. Cookie sheets and other utensils that completely cover the oven shelf are not recommended.

To set for baking, proceed as follows:

Step 1: Turn LEFT OVEN knob to temperature on recipe or note Baking Chart on page 24.

Step 2: Check food for doneness at minimum time on recipe. Cook longer if necessary.

Step 3: Switch LEFT OVEN to off when done and remove foods.

Questions and Answers

Q. Must the clock be set on the correct time of day when I wish to use the automatic timer for baking?

A. Yes, if you wish to use the start and stop dials to turn on and off at set times during time functions.

Q. Can I time bake in companion (left) oven?

A. No, your companion oven is not equipped with a time bake function. If you want to time bake use right oven.

Q. What type of foods should I cook using automatic timer functions?

A. Meats, fruits, and vegetables usually cook well using the time bake function. Foods of a highly perishable nature such as milk, eggs, fish, stuffing, poultry and pork should not be cooked automatically unless standing time in oven is not more than 2 hours before and 2 hours after cooking. Food should be thoroughly chilled before placing in oven.

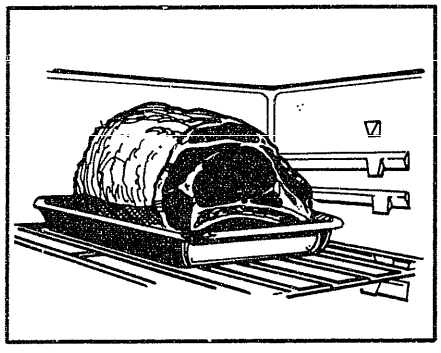
How to Roast

See Roasting Chart on Page 25.

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to BAKE. (You may hear a slight clicking noise to indicate the oven is working properly.) Roasting is easy, just follow these steps:

How to Roast in Right Oven



Step 1: Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

Step 2: Place in oven on shelf in position 1 or 2. No preheating is necessary.

Step 3: Turn OVEN SET to BAKE and OVEN TEMP to 325°. Small poultry may be cooked at 375° for best browning.

Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, if meat is to stand 10-20 minutes while making gravy or for easier carving, you may wish to remove meat from oven when internal temperature is 5-10°F below temperature suggested on chart. If no standing is planned, cook meat to suggested temperature on chart on page 25.

NOTE: You may wish to use TIME BAKE as described on preceding page to turn oven on and off automatically.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

How to Roast in Left Oven

Follow Steps 1 and 2 as outlined in "How to Roast in Right Oven." Then turn LEFT OVEN knob to desired temperature. (See notes on Roasting Chart page 25 for suggested temperature settings.)

NOTE: If you use the broiler pan, be sure to use the pan designated for use in the left oven.

For Frozen Roast

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10-25 minutes per pound additional time (10 min. per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to help ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Questions and Answers

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

Q. When buying a roast are there any special tips that would help me cook if more evenly?

A. Yes. Buy a roast as even in thickness as possible or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown on Roasting Chart on page 25. For roasts over 8 lbs., cooked at 300° with reduced time, check with thermometer at half-hour intervals after ½ of time has passed.

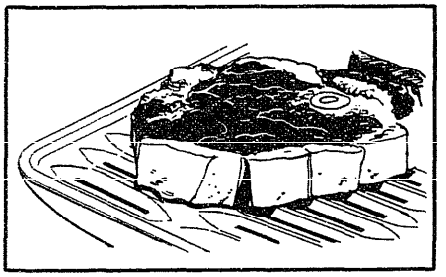
How to Broil

See Broiling Chart on Pages 26 and 27.

How to Broil in Right Oven

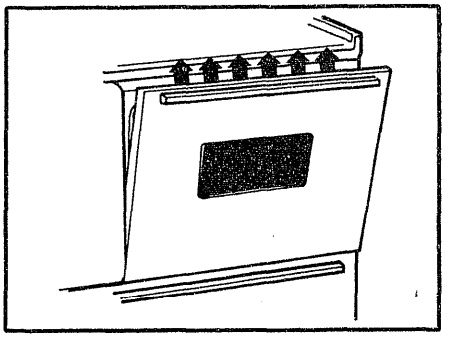
Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2-in. apart. If desired fat may be trimmed, leaving layer about ⅛-in. thick.

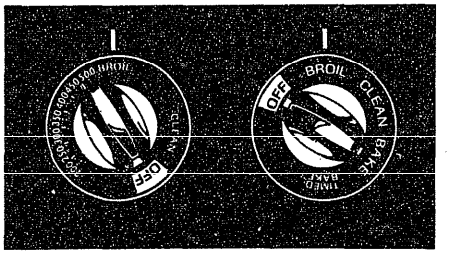


Step 2: Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire. Aluminum foil may be used to line broiler pan and rack. But, be CERTAIN to cut opening in foil, to correspond with slots in the rack so fat drips into pan below.

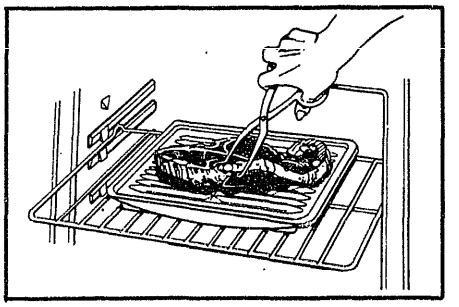
Step 3: Position shelf on recommended shelf position as suggested on Broiling Chart on page 26. Most broiling is done on position 3.



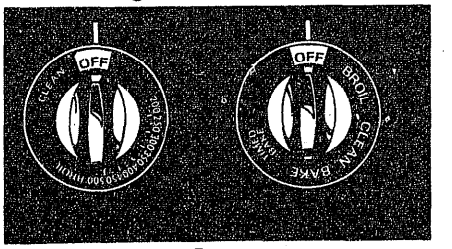
Step 4: Leave door ajar about 3 inches. The door stays open by itself, yet the proper temperature is maintained in the oven.



Step 5: Turn OVEN SET Knob and OVEN TEMP Knob to BROIL. Preheating units is not necessary. (See notes on Broiling Chart page 26.)



Step 6: Turn food only once during cooking. Time foods for first side as on Broiling Chart page 26. Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)



Step 7: Turn OVEN SET and OVEN TEMP Knobs to OFF. Serve food immediately, leave pan outside oven to cool during meal for easiest cleaning.

How to Broil in Left Oven

Follow Steps 1 through 3 as outlined in "How to Broil in Right Oven."

Leave the door ajar about 3 inches. Then turn LEFT OVEN knob to BROIL. Preheat units 10 minutes before broiling in left oven. (See notes on Broiling Chart page 27.)

Turn food only once during cooking. Time foods for first side as on Broiling Chart page 27. Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together use first times given for thinnest food.)

Turn LEFT OVEN knob to OFF. Serve food immediately, leave pan outside oven to cool during meal for easiest cleaning.

Questions and Answers

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

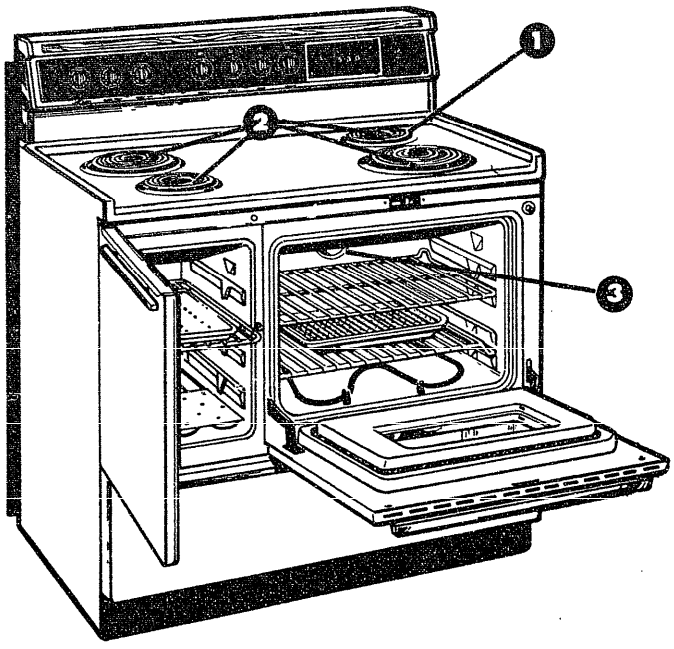
Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for the longest period of time indicated in the Broil Chart in this book. Turn food only once during broiling.

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan thus keeping meat dryer. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

How to Care for Your Range



Proper care and cleaning are important so your Range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.

Locations shown for:

1. Oven Vent
2. Surface Units
3. Oven Light

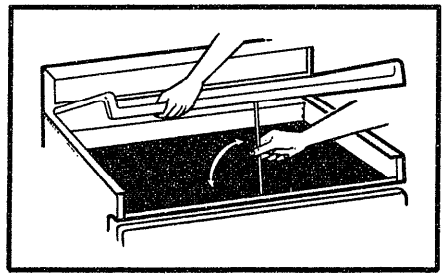
Cleaning Range Surface

After each use, clean the range top and surface unit reflectors. CAUTION: Be sure all controls are turned OFF and all surfaces are cool before attempting to clean the range top or surface unit reflectors.

1. To clean the range top, wipe around the edges of the surface unit opening in the range top. Clean the area below the unit. Rinse all washed areas with a damp cloth or sponge.

2. To clean surface unit reflectors, remove the surface unit. TO REMOVE, raise the unit coil opposite the receptacle. Lift about one inch above the trim ring and pull away from the receptacle. CAUTION: Be sure the coils are cool before removing a surface unit.

When the surface unit has been removed, lift the chrome-plated reflector pan/ring to clean under the unit. Clean the reflector pans in the dishwasher or as recommended on the cleaning chart. DO NOT use a metallic scouring pad or steel wool as they may scratch the chrome-plated surface of the reflector pan.



3. This range is equipped with a lift-up cooktop for your cleaning convenience. With the cooktop raised, you can clean the area beneath the surface. **(Be sure all controls are turned OFF before attempting to lift the cooktop.)**

When raising or lowering the cooktop, be sure not to drop or force the cooktop, as the porcelain finish may become chipped or otherwise damaged.

To lift the cooktop proceed as follows:

- Remove all utensils and other items which may slide OFF the cooktop.
- With both hands grasp the front edge of the cooktop.
- Lift the cooktop.
- Raise the support rod and let the cooktop rest on it.

To lower the cooktop:

- Lift the cooktop and lower the support rod.
- Lower the cooktop and allow it to lock into position.

To replace the surface unit:

Place the chrome-plated reflector pan and ring in the surface unit cavity found on top of the range. Line up the reflector pan so the unit receptacle can be seen.

Insert the terminals of the plug-in unit through the opening in the chrome-plated pan and ring and into the receptacle.

Guide the surface unit into place so it fits evenly and fits snugly into reflector pan.

CAUTION

- Do not attempt to clean plug-in surface units in an automatic dishwasher.
  Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Cleaning Under the Range

The area under the bottom drawer can be reached easily for cleaning by removing the bottom drawer. To remove, pull drawer out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Finishes

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid resistant. However, any acid foods spilled (such as fruit juices, tomato, or vinegar) should not be permitted to remain on the finish.

Backsplash Light

Models JCS57, JCS67, & JCP67 are equipped with a fluorescent bulb that illuminates the backsplash. Simply press backsplash light switch and hold for ON. Press again for OFF.

To replace the lamp located in the backsplash, do the following:

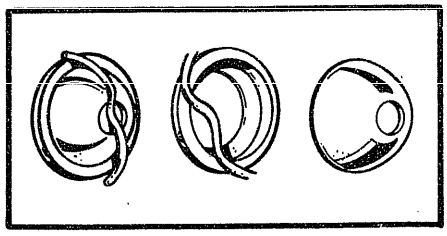
Step 1: Remove the four screws that hold the cover in position. (Two are located on top of the backsplash and two are located under the backsplash overhang.)

Step 2: Lift the cover away and twist out the fluorescent lamp. CAUTION: Be sure lamp is cool before removing.

Step 3: Insert the new fluorescent lamp and twist into lock position. (Check to make sure new lamp operates. If not, lamp may be blown.)

Step 4: Replace backsplash cover and reinsert the screws that hold it in position.

Oven Lamp



The oven lamp has a glass lens held in place with a spring wire to protect the oven lamp from the heat of the oven.

CAUTION: Before replacing your oven bulb, disconnect the electrical power for your range at the main fuse or circuit breaker panel or pull plug. Be sure to let the lamp cover and bulb cool completely before removing or replacing.

TO REMOVE lamp bulb:

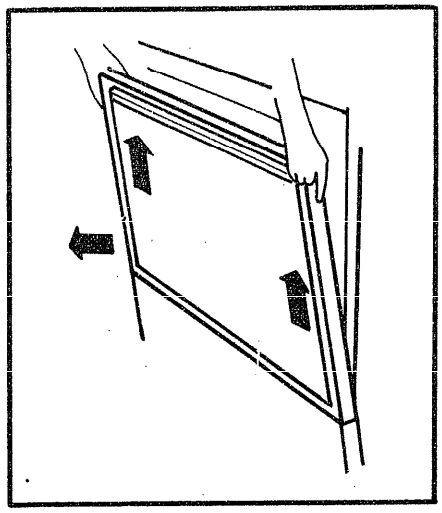
1. Swing wire to side and hold.
2. Lift off glass lens.
3. Remove bulb.

TO REPLACE lamp bulb:

1. Insert a new 40 watt appliance bulb.
2. Replace lens over socket.
3. Swing wire over glass lens.
4. Reconnect electrical power to range.

The glass lens must be in place whenever the oven is in use.

Removable Oven Door



To REMOVE door, open to first stop position where you feel hinge catch slightly. Place hands under each end of door handle; lift door up and away from hinges.

To REPLACE, place hands under each end of door handle, or on sides of door. Resting door against knee, slip hinge arms into door slots. Push door in at bottom until it clicks.

Operating the Self-Cleaning Oven

(Right Oven on Model JCP67)

While you are becoming acquainted with your self-cleaning oven, we recommend 2 hours for the moderate soil condition, but in some cases a longer cleaning time, up to 3 hours may be necessary. In order to judge the degree of soil, look at the oven floor and walls. Light spatter and thinner spills would generally need only 2 hours cleaning. Heavy greasy spills and spatter on the oven interior would need up to 3 hours.

Before Setting Oven Controls, Check These Things:

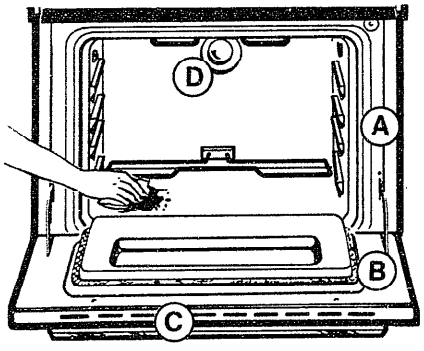
STEP 1:

Remove broiler pan, rack and other cookware from the oven.

Oven shelves may be left in oven. **(Note:** Shelves may become gray after several cleanings.)

STEP 2:

Wipe up heavy soil on oven bottom.



A. Oven Front Frame
B. Oven Door Gasket
C. Openings in Door
D. Oven Light

STEP 3:

Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in and around self-cleaning oven.

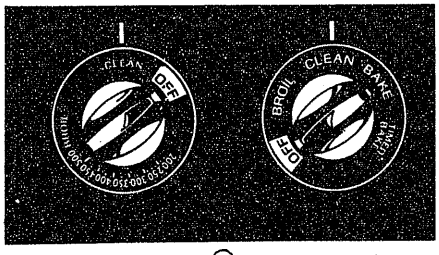
STEP 4:

Close oven door and make sure oven light (D) is off.

How to Set Oven for Cleaning

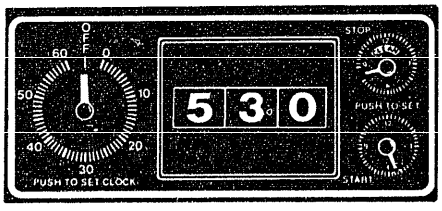
STEP 1:

Turn OVEN SET and OVEN TEMP knobs to "CLEAN".



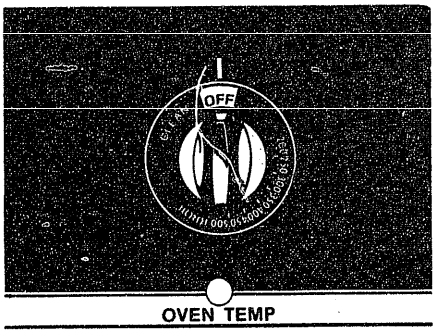
STEP 2:

Make sure that **both** the range clock and the START dial show the correct time of day. Push and turn the "STOP" time dial on the timer to the desired cleaning time, this automatically locks the door. (3 hours for normal cleaning time.)



- The oven "CLEAN" light will be "ON" continuously.
- The oven cycling light will be "ON". It will cycle "OFF and ON" when your oven has reached the clean temperature.
- After the oven has heated above 550°F. the "LOCKED" light will turn on indicating that the oven door is locked. The oven door can not be opened until your oven has cooled and the "LOCKED" light has automatically turned off. The door will automatically unlock when the oven switch is turned off.

Follow These Steps After Self-Cleaning



STEP 1:

When "LOCKED" light is off turn OVEN TEMP knob to "OFF".

STEP 2:

Turn OVEN SET knob to "OFF". The door will automatically unlatch and all signal lights will be off.

NOTE: If you wish to "start" and "stop" cleaning at a later time than shown on clock, push in and turn START dial to time you wish to "start". Add the hours needed for cleaning to this "start" time, then push in and turn STOP (CLEAN) dial to desired time. Oven will automatically turn on and off at the set times.

To Stop a Clean Cycle

CAUTION: After setting the oven for a CLEAN cycle, **DO NOT** try to open the oven door as this can damage the automatic door-locking system.

If you want to use the oven any time before a CLEAN cycle is done, turn the OVEN SET and OVEN TEMP knobs to OFF. After the oven cools, the door will unlock and can then be opened.

CAUTION:

Should the oven door become locked accidentally, to open the door, turn the OVEN SET knob back to CLEAN, push in and advance STOP knob past the time of day. Wait one minute then turn the OVEN SET knob to OFF. Wait a few seconds and the door may be opened.

If the door latch finger becomes positioned so as to keep the oven door from closing all the way this can be corrected as follows:

- Make sure oven is cool!
- Open oven door, turn OVEN SET knob to CLEAN. Push in and advance STOP knob past the time of day. Push in oven interlock button (button is at right top of the oven door opening) and hold button in for about 15 seconds.
- Next, turn OVEN SET knob to OFF and again push in the oven interlock button for about 15 seconds.

The latch finger, being motor driven, will turn so the oven door may be closed.

Questions and Answers

Q. If my oven clock is not working can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the oven clock to help start and stop your self-cleaning cycle.

Q. Can I clean the Woven Gasket around the oven door?

A. No, this gasket is essential for a good oven seal and care must be taken not to rub, damage or move this gasket.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. **Failure to wipe out** excessive soil might also cause an odor when cleaning.

Q. My oven shelves have become gray after several cleanings. Is this normal?

A. Yes. After many cleanings, the shelves may lose some luster and discolor to a deep gray color.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

Q. Why won't my oven clean immediately even though I have set all the time and clean knobs correctly?

A. Check to be sure your START dial is set to the same time as OVEN CLOCK.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingertips with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. What should I do if excessive smoking occurs during cleaning.

A. This is caused by excessive soil and you should switch the OVEN SET Knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle. If you experience a minor smoking problem, try preheating your oven for 5 minutes before setting your oven to clean.

Continuous Cleaning Oven Care

Do not attempt to clean the oven until you have read this section.

(Left Oven—On Model JCP67)

The top, bottom, sides, and back of the oven liner, and door inner liner are finished with a *special coating* which cannot be cleaned in the usual manner with soap, detergents, commercial oven cleaners, coarse abrasive pads or coarse brushes. Their use and/or the use of oven sprays will cause permanent damage.

The *special coating* is a *porous ceramic material* which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys, and sub-surface "tunnels." This rough finish tends to prevent grease spatters from forming little beads or droplets which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the *porous finish* it is dispersed and is partially absorbed. This dispersal action increases the exposure of oven soil to heated air, which results in oxidation of soil. This finish also reduces the visual effect of residual soil. It may not disappear completely and at some time after extended usage, stains may appear.

The *special coating* works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg, or dairy mixtures. Avoid spills on inside surface of the oven door. This special finish is not used on oven shelves. Shelves are removable and can be taken to the sink for cleaning. See "Cleaning Chart" on page 21 for cleaning directions.

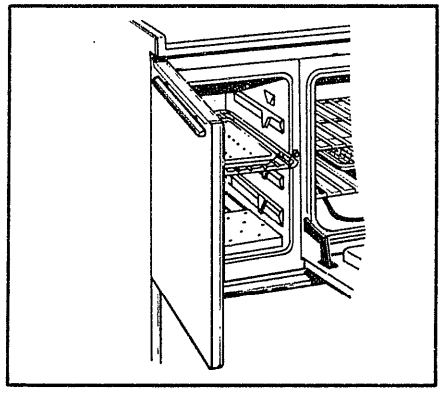
To Clean Oven:

Use the following steps when cleaning your Continuous-Clean Oven.

1. Let range parts cool before handling. It is recommended that rubbergloves be worn when cleaning range parts manually.

2. Remove all cooking utensils including the broiler pan and rack.

3. Remove oven shelves and clean them manually with scouring pads or mild abrasive.



4. Clean oven window. Use mild non-scratching cleanser and damp cloth. Avoid spilling water or cleaner on porous surface.

5. Soil visibility may be reduced by operating oven at 400°F. Close door; set oven switch to bake and oven temperature control to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent, particularly on oven door. For moderate to heavy soiling of oven door, use method described in item (6) below before running 400°F. cycle. The oven timer can be used to control the cycle automatically at a time convenient for you. Some slight smoking may occur, similar to that which may occur during Time Bake cooking.

REMEMBER: DURING THE OPERATION OF THE OVEN, THE DOOR, WINDOW AND OTHER RANGE SURFACES WILL GET HOT ENOUGH TO CAUSE BURNS. **DO NOT TOUCH.** LET THE RANGE COOL BEFORE REPLACING OVEN SHELVES IF THEY WERE REMOVED

6. If a spillover or heavy soiling occurs on the *porous surface,* as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff bristle nylon brush. When using water, use it sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths, or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, since these will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Use care in placing and removing dishes and food to avoid scratching, rubbing or otherwise damaging the *porous finish* on the oven walls and door.

Do not use soap, detergent, commercial oven cleaner, silicone oven sprays, coarse steel pads or coarse brushes on the *porous surface.* These products will spot, clog, and mar the *porous surface* and reduce its ability to work.

Cleaning Chart

Part	Materials to Use	General Directions
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: In the right oven, the bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.
Broiler Pan and Rack	• Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool). Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
Control Knobs: Range Top and Oven	• Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range making sure to match flat area on the knob and shaft.
Outside Finish		
Glass	• Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not let water run down inside surface of glass.
Metal, including Brushed Chrome and Cooktop	• Soap and Water	Wash, rinse then polish with dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.
Porcelain Enamel*	• Paper Towel • Dry Cloth • Soap and Water	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat spatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Painted Surfaces	• Soap and Water	Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.
Inside Oven Door* (Right oven only)	• Soap and Water	To clean oven door: remove by opening to BROIL position and grasping door at sides. Lift door up and away from hinges. Clean with soap and water. Replace by grasping door at sides and lining up door with hinges. Push door firmly into place.
Oven Liner	• Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly.
Chrome Trim Ring and Reflector Pan	• Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non Metallic)	Clean as described below or in the dishwasher. Wipe all rings after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters use any or all cleaning materials mentioned. Rub *lightly* with scouring pad to prevent scratching of the surface.
Shelves	• Soap and Water	Your shelves can be cleaned by hand using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning.
Sheath Type Surface Unit Coils		Spatters and spills burn away when the coils are heated. At the end of a meal, remove all utensils from the surface unit and heat the soiled units at HI. Let the soil burn off about a minute and switch the units to OFF. Avoid getting cleaning materials on the coils. Wipe off any cleaning materials with a damp paper towel *before* heating the surface unit. DO NOT handle the unit before completely cooled.
Storage Drawers	• Soap and Water	For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe with damp cloth or sponge and replace. Never use harsh abrasives or scouring pads.

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.

Surface Cooking Chart

Utensil Tips

1. Use medium or heavy-weight cooking containers. Aluminum containers generally conduct heat faster than other metals. Cast iron and coated cast iron containers are slow to absorb heat, but generally cook evenly at LOW or MEDIUM settings. Steel pans may cook unevenly if not combined with other metals. Use non-stick coated or coated metal containers. Flat ground pyroceram saucepans or skillets coated on the bottom with aluminum generally cook evenly. Glass saucepans should be used with the heat-spreading trivets available for that purpose.

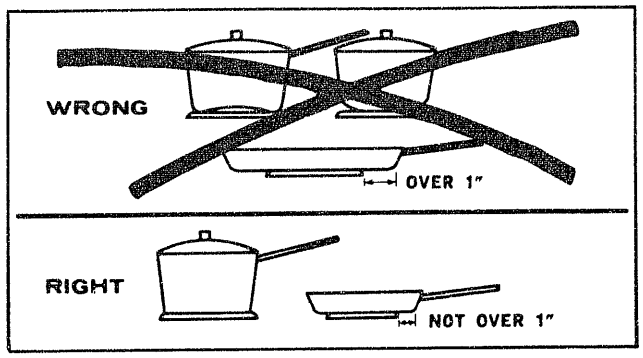
2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than one inch beyond the edge of the trim ring traps heat which causes "crazing" (fine hairline

Food	Container	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Cereal Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	LOW or WM, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
Cocoa	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.	MED, to cook 1 or 2 min. to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
Coffee	Percolator	HI. At first perk, switch heat to LOW.	LOW to maintain gentle but steady perk.	Percolate 8 to 10 min. for 8 cups, less for fewer cups.
Eggs Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	LOW. Cook only 3 to 4 min. for soft cooked; 15 min. for hard cooked.	
Fried sunny-side-up	Covered Skillet	MED HI. Melt butter, add eggs and cover skillet.	Continue cooking at MED HI until whites are just set, about 2 to 4 min.	If you do not cover skillet, baste eggs with fat to cook tops evenly.
Fried over easy	Uncovered Skillet	HI. Melt butter.	LOW, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	LOW. Carefully add eggs. Cook uncovered about 5 min. at MED HI.	Remove cooked eggs with slotted spoon or pancake turner.
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED. Add egg mixture. Cook, stirring to desired doneness.	Eggs continue to set slightly after cooking. For omelet do not stir last few minutes. When set fold in half.
Fruits	Covered Saucepan	HI. In covered pan bring fruit and water to boil.	LOW. Stir occasionally and check for sticking.	Fresh fruit: Use ¼ to ½ cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
Meats, Poultry Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat then add meat. Switch to MED HI to brown meat. Add water or other liquid.	LOW. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-in.: 1 to 2 hrs. Beef Stew: 2 to 3 hrs. Pot roast: 2½ to 4 hrs.
Pan-fried: Tender chops; thin steaks up to ¾-in.; minute steaks, hamburgers; franks; and sausage; thin fish fillets.	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MED HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, preheat skillet before adding meat.

Utensil Tips (continued)

cracks) on the porcelain and discoloration ranging from blue to dark gray on the trim rings.

3. Deep Fat Frying. Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at HIGH temperatures and keep range and hood clean from accumulated grease.



Food	Container	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MED HI to brown chicken.	LOW. Cover skillet and cook until tender. Uncover last few minutes.	For crisp dry chicken, cover only after switching to LOW for 10 min. Uncover and cook turning occasionally 10 to 20 min.
Pan broiled bacon	Uncovered Skillet	HI. In cold skillet arrange bacon slices. Cook just until starting to sizzle.	MED HI. Cook, turning over as needed.	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly.	LOW. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	LOW. Cook until fork tender. (Water should slowly boil). For very large loads medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
Melting chocolate, butter, marshmallows	Small Covered saucepan. Use small surface unit	LOW or WM Allow 10 to 15 min. to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
Pancakes or French toast	Skillet or Griddle	MED HI. Heat skillet 8 to 10 min. Grease lightly.	Cook 2 to 3 min. per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
Pasta Noodles or spaghetti	Covered Large Kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MED HI. Cook uncovered until tender. For large amounts HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
Pressure Cooking	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MED HI for foods cooking 10 min. or less. MED for foods over 10 min.	Cooker should jiggle 2 to 3 times per minute.
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	HI. Bring just to boil.	LOW. To finish cooking.	Stir frequently to prevent sticking.
Vegetables Fresh	Covered Saucepan	HI. Measure ½ to 1-in. water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED. Cook 1-lb. 10 to 30 more min., depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	LOW. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet melt fat.	MED. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
Rice and Grits	Covered Saucepan	HI. Bring salted water to a boil.	WM. Cover and cook according to time	Triples in volume after cooking. Time at WM. Rice. 1 cup rice and 2 cups water—25 mins. Grits 1 cup grits and 4 cups water—40 min

Baking Chart

Right Oven

(Shelf Positions: 1 = bottom; 2, 3, and 4 = top)

1. Aluminum pans generally conduct heat quickly. For most conventional baking light shiny finishes generally give best results because they help prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to help those areas brown completely.

2. Dark or non-shiny finishes, also glass and pyroceram, generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25° if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 or 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Shelf Position	Preheat Oven	Oven Temp.	Time, Min.	Comments
Bread						
Biscuits (½-in. thick)	Shiny Cookie Sheet	2, 3	Yes	400°-475°	15-20	Canned refrigerated biscuits take 2-4 min. less time.
Coffee cake	Shiny Metal Pan with Satin-finish bottom	2, 1	Yes	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	2	Yes	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with Satin-finish bottom	2	Yes	350°	45-55	
Muffins	Shiny Metal Muffin Pans	1, 2	Yes	400°-425°	20-30	Decrease about 5 min. for muffin mix. or bake at 450° for 25 min., then at 350° for 10-15 min.
Popovers	Deep Glass or Cast Iron Cups	2	Yes	375°	45-60	
Quick Loaf Bread	Metal or Glass Loaf Pans	2	Yes	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	1, 2	Yes	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	1, 2	Yes	375°-425°	10-25	For thin rolls, Shelf 2 may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	2, 1	Yes	350°-375°	20-30	For thin rolls, Shelf 2 may be used.
Cakes (without shortening)						
Angel food	Aluminum Tube Pan	1	Yes	325°-375°	25-50	Two piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	2	Yes	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	1	Yes	325°-350°	45-60	
Cakes						
Bundt cakes	Metal or Ceramic Pan	1, 2	Yes	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	2	Yes	350°-375°	20-25	Paper liners produce more moist crusts.
Fruit cakes	Metal or Glass Loaf or Tube Pan	1, 2	Yes	275°-300°	2-4 hrs.	Use 300° and Shelf 2 for small or individual cakes.
Layer	Shiny Metal Pan with Satin-finish bottom	2	Yes	350°-375°	20-35	
Layer, Chocolate	Shiny Metal Pan with Satin-finish bottom	2	Yes	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	2	Yes	350°	35-60	
Cookies						
Brownies	Metal or Glass Pans	2, 3	Yes	325°-350°	25-35	Bar cookies from mix use same time. Use Shelf 3 and increase temp. 25-50° for more browning.
Drop	Cookie Sheet	2, 3	Yes	350°-400°	10-20	
Refrigerator	Cookie Sheet	2, 3	Yes	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	2, 3	Yes	375°-400°	7-12	
Fruits, Other Desserts						
Baked apples	Glass or Metal	1, 2, 3	Yes	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	2	Yes	300°-350°	30-60	Reduce temp. to 300° for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, Rice and Custard	Glass Custard Cups or Casserole	2	Yes	325°	50-90	
Pies						
Frozen	Foil Pan on Cookie Sheet	1	Yes	400°-425°	45-70	Large pies use 400° and increase time.
Meringue	Spread to crust edges	2, 1	Yes	325°-350°	15-25	To quickly brown meringue use 400° for 8-10 min.
One crust	Glass or Satin-finish Metal	1, 2	Yes	400°-425°	40	Custard fillings require lower temp., longer time.
Two crust	Glass or Satin-finish Metal	2	Yes	400°-425°	40-60	
Pastry Shell	Glass or Satin-finish Metal	2	Yes	450°	12-15	
Miscellaneous						
Baked potatoes	Set on Oven Shelf	1, 2, 3	No	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal	1, 2, 3	No	325°-375°	30-60	
Souffles	Glass	2	No	300°-350°	30-75	

Roasting Chart

(Right Oven)

1. Position oven shelf at 2 for small-size roasts (3 to 7 lbs.) and at 1 for larger roasts in right oven. In left oven, position oven shelf at 2.

2. Place meat fat side up or poultry breast-side up on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer, for more accurate doneness. (Do not place thermometer in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. Standing time recommended for roasts is 10 to 20 min. to allow roast to firm up and make it easier to carve. It will rise about 5° to 10° internal temperature; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10° less than temperature on chart.

5. Frozen roasts can be conventionally roasted by adding 10 to 25 min. per pound more time than given in chart for refrigerated. (10 min. per lb. for roasts under 5-lbs.) Defrost poultry before roasting.

Type	Preheat Oven	Oven Temp.	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temp. °F
Meat				**3 to 5-lbs.**	**6 to 8-lbs.**	
Tender cuts: rib, high quality sirloin tip, rump or top round*	No	325°	Rare:	24-30	18-22	130°-140°
			Medium:	30-35	22-25	150°-160°
			Well Done:	35-45	28-33	170°-185°
Lamb Leg or bone-in shoulder*	No	325°	Rare:	21-25	20-23	130°-140°
			Medium:	25-30	24-28	150°-160°
			Well Done:	30-35	28-33	170°-185°
Veal shoulder, leg or loin*	No	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	No	325°	Well Done:	35-45	30-40	170°-180°
Ham, pre-cooked	No	325°	To Warm:	10 mins. per lb. (any weight)		125°-130°
				Under 10 lbs.	**10 to 15 lbs.**	
Ham, raw	No	325°	Well Done:	20-30	17-20	160°
*For boneless rolled roasts over 6-in. thick, add 5 to 10 min. per lb. to times given above.						
Poultry				**3 to 5-lbs.**	**Over 5 lbs.**	
Chicken or Duck	No	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	No	375°	Well Done:	35-40		185°-190°
				10 to 15 lbs.	**Over 15 lbs.**	**In thigh:**
Turkey	No	325°	Well Done:	20-25	15-20	185°-190°

Roasting Chart—Companion (Left) Oven

Type	Oven Temp.	Doneness	Approximate Roasting Time, in Minutes per Pound	Internal Temp. °F
Meat			**3 to 4-lbs.**	
Tender cuts: rib, high quality sirloin tip, rump or top round*	325°	Rare:	24-30	130°-140°
		Medium:	30-35	150°-160°
		Well Done:	35-45	170°-185°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	170°-180°
Ham, pre-cooked	325°	To Warm:	15-20	125°-130°
Poultry			**3 to 5-lbs.**	
Chicken	350°	Well Done:	35-40	185°-190°
Chicken pieces	375°	Well Done:	35-40	185°-190°
			1 to 1½ lbs.	
Cornish Hens	350°	Well Done:	1½ hrs., approx. total time	185°-190°

Broiling Chart

Right Oven
(Shelf Positions: 1 = bottom; 2, 3, and 4 = top)

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for most foods; there is a special position on door which holds door open correctly.
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
4. If desired, marinate meats or chicken before broiling. Or, brush with barbeque sauce last 5 to 10 minutes only.
5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with dripping fat.
6. Broiler does not need to be preheated. However, for very thin foods or to increase browning, preheat if desired.
7. Frozen Steaks can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this chart 1½ times per side.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Min.	Second Side Time, Min.	Comments
Bacon	½-lb. (about 8 thin slices	3	3½	3½	Arrange in single layer.
Ground Beef, Well done	1-lb. (4 patties) ½ to ¾-in. thick	3	7	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare	1 inch thick	3	7	7	Steaks less than 1-in. cook through before browning. Pan frying is recommended.
Medium	(1-1½ lbs.)	3	9	9	
Well Done		3	13	13	
Rare	1½-in. thick	3	10	7-8	Slash fat.
Medium	(2-2½ lbs.)	3	15	14-16	
Well Done		3	25	20-25	
Chicken	1 whole (2 to 2½-lbs.), split lengthwise	1	35	10-15	Reduce times about 5-10 min. per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first and broil with door closed.
Bakery Products					
Bread (Toast) or Toaster Pastries	2-4 slices 1 pkg. (2)	3	1½-2	½	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	2-split	3	3-4		
Lobster tails (6 to 8-oz. each)	2-4	2	13-16	(Do not turn over)	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	3	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham slices (precooked)	1-in. thick	2	8	8	Increase times 5-10 min. per side for 1½-in. thick or home cured.
Pork chops					
	2 (½ inch)	3	10	10	Slash fat.
Well Done	2 (1-in. thick) about 1 lb.	2	13	13	
Lamb chops					
Medium	2 (1 inch)	3	8	4-7	Slash fat.
Well Done	about 10-12 oz.	3	10	10	
Medium	2 (1½ inch)	3	10	4-6	
Well Done	about 1 lb.	2	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg (10)	3	6	1-2	If desired, split sausages in half lengthwise into 5 to 6-in. pieces.

Broiling Chart

Companion (Left) Oven

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for most foods.
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and loosing juices.
4. If desired, marinate meats or chicken before broiling. Or, brush with barbeque sauce last 5 to 10 minutes only.
5. When arranging food on pan, do not overcrowd pan or let fatty edges hang over sides, which could soil oven with dripping fat.
6. Preheat unit 10 minutes before starting any broiling in the companion (left) oven.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Min.	Second Side Time, Min.	Comments
Ground Beef,	1-lb. (4 patties)				Space evenly.
Well done	½ to ¾-in. thick	4	9	8-9	
Med		4	8	6-8	
Med Rare		4	5-6	5	
Beef Steaks					
Rare	1 inch thick	4	7	7	Steaks less than 1-in. cook through
Medium	(1-1½lbs.)	4	9	8-9	before browning. Pan frying is
Well Done		4	13	11-13	recommended.
Rare	1½-in. thick	4	10	7-8	Slash fat.
Medium	(2-2½ lbs.)	4	15	12-15	
Well Done		4	25	20-25	
Pork chops	2 (½ inch)	4	6-8	6-8	Slash fat.
Well Done	2 (1-in. thick) about 1 lb.	4	10-12	10-12	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	4	6-8	2-3	If desired, split sausages in half lengthwise into 5 to 6-in. pieces.

Home Canning Tips

Canning should be done on cooktop only.

In surface cooking of foods other than canning, the use of large-diameter utensils (extending more than 1-inch beyond edge of trim ring) is not recommended. However, when canning with water-bath or pressure canner, large-diameter utensils may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER UTENSILS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

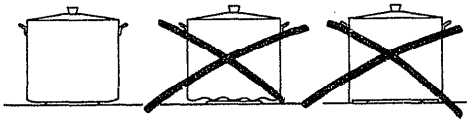
Observe Following Points in Canning:

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit.)

2. Be sure canner fits over center of surface unit. If your model surface section does not allow canner to be centered on surface unit, use smaller-diameter containers for good canning results.

3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamel-ware) are not recommended.

RIGHT **WRONG**



4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning; such as Ball and Kerr; and, the United States Department of Agriculture Extension Service.

5. Remember, in following the recipes, canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

NOTE: If your surface section is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: **(1)** using a pressure canner, and **(2)** for fastest heating of large water quantities, begin with HOT tap water.

Questions? Use This Problem Solver.

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	Plug on range is not completely inserted in the outlet receptacle. The circuit breaker in your house has been tripped, or a fuse has been blown. Oven controls are not properly set.
OVEN LIGHT DOES NOT WORK	Light bulb is loose. Bulb is defective. Replace. Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	OVEN SET Knob not set at BROIL. OVEN TEMP Knob not set at BROIL. Door not left ajar as recommended. Improper shelf position is being used. Check Broiling Chart. Necessary preheating was not done. Food is being cooked on hot pan. Utensils are not suited for broiling. Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	OVEN SET Knob not set on BAKE. OVEN TEMP Knob not set correctly. Shelf position is incorrect. Check Roasting or Baking Charts. Oven shelf is not level. Wrong cookware is being used. When roasting, pan is too small.
SURFACE UNITS NOT FUNCTIONING PROPERLY	Surface units are not plugged in solidly. Reflector rings/pans are not set securely in the range top. Surface unit controls are not properly set.
OVEN WILL NOT SELF-CLEAN	Automatic time dial/dials not set or not set properly. The STOP dial must be set and advanced beyond the time noted on oven clock. (On Model JCP67.) The STOP dial was not advanced for long enough. Both OVEN SET and OVEN TEMP Knobs must be at CLEAN setting. A thick pile of spillover when cleaned leaves a heavy layer of ash in spots which could have insulated the area from further heat.

If you need more help...call, toll free:
The GE Answer Center®
800.626.2000
consumer information service

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
General Electric
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR GENERAL ELECTRIC RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace ***any part of the range*** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

The GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, contact:
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225

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